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Perfect Christmas Stuffing



Ingredients

4 or 5 onions - chopped small-medium
200g stale white bread - cut into cubes
4 carrot sticks - cut into small-medium chunks
250g pork - trimmed and sliced into chunks
250g pork sausages - skinned and sliced into chunks
250g chicken breasts - sliced into chunks
3 strips smoked - chopped
250g sweet red apples - cored and chopped
225g pre-soaked dried apricots - chop into small pieces
225g pre-soaked raisins
120g walnuts - chopped
120g pecans - chopped1 lemon - halved
Zest of 2 lemons - grated
1 orange - halved
1 1/2 tbsp allspice
2 tsp fresh sage - chopped
2 tsp fresh thyme - chopped
2 tsp fresh sage - chopped
3 cups water
1 cup brandy
6 tbsp butter
Salt and fresh black pepper to taste

Preparation

1. First, melt the butter in a large frying pan.
2. Then lightly fry the chopped onions, carrots, pork, pork sausages, chicken breasts and smoked bacon until everything becomesgolden - this should take 10 to 15 minutes).
3. Once done, keep it aside.
4. Now preheat your oven 200 degree C or 400 degrees F.

5 After that place the ingredients from the pan into a large mixing bowl.

6 Then add all the remaining ingredients of the recipe into the bowl.

7 Mix and season well.

8 Finally, place the contents into a buttered, deep ovenproof dish.

9 Bake in the preheated oven for about 25 to 30 minutes - until deliciously crisp and hot.

10 Perfect to go with your Christmas Ham or Turkey

Cooks Note

These can be rolled into balls instead of cooking all at once in a dish- bake for 20 minutes on an olied baking sheet.